

Technical Support and E-Warranty Certificate www.vevor.com/support

# ICE CREAM MACHINE

Model:D425

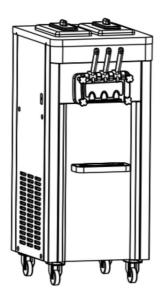
We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and doses not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.





# Model:D425



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During using, service and disposal the appliance, please pay attention to symbol similar as left side, which is located on rear of appliance (rear panel or compressor) and with yellow or orange color. It's risk of fire warning symbol. There are flammable materials in refrigerant pipes and compressor. Please be far away fire source during using, service and disposal.

# **FCC Information**

**CAUTION:** Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment!

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- 1) This product may cause harmful interference.
- 2)This product must accept any interference received, including interference that may cause undesired operation.

**WARNING:** Changes or modifications to this product not expressly approved by the party.responsible for compliance could void the user's authority to operate the product.

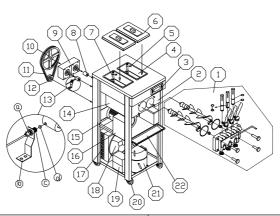
**Note:** This product has been tested and found to comply with the limits for a Class B digital device pursuant to Part 15 of the FCC Rules, These limits are designed to provide reasonable protection against harmful interference in a residential installation.

This product generates, uses and can radiate radio frequency energy, and if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this product does cause harmful interference to radio or television reception, which can be determined by turning the product off and on, the

user is encouraged to try to correct the interference by one or more of the following measures.

- Reorient or relocate the receiving antenna.
- Increase the distance between the product and receiver.
- Connect the product to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for assistance.

# **Exploded Diagram**



13a—Hex nut		13c—Proximity switch				
13b—Mounting panel		13d—Magnet				
1	Dispenser valve(Fig.1)		Bearing sleeve		16	Electrical box
'			Gear motor		17	Condenser
2	Dispenser valve seat	10	Driven pulley		18	Fan motor
3	Operating panel	11	Belt		19	Capacitor of compressor
4	Hopper	12	Dı	rive pulley	20	Wheel

5	O-ring for Feed tube	13	Proximity switch	21	Compressor
6	Cover	14	Evaporator	22	Drip tray
7	Feed tube	15	Beater motor		

Product Specification

Model No: D425

Refrigerant and Injection(g): R290(240g)

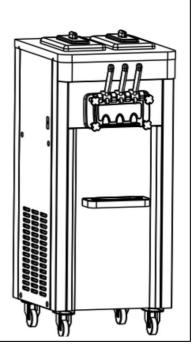
Climate Type:SN/N/ST Froth Material:C5H10

Shock Protection Type: I

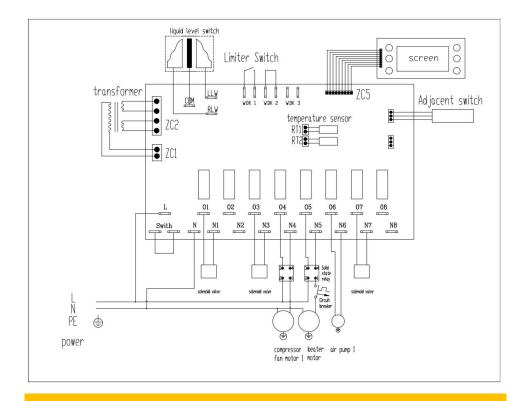
Power:1800W

Net Weight:104.5Kg Input:AC115V 60Hz

Dimension:545X710X1330mm



#### Electric Schematic



# **Installations** Adjusting

# A, unpack & inspect

- 1) Cut off the wrapping tape.
- 2) Open the wooden case by screwdriver.
- 3) Remove the foam.
- 4) Inspect carefully whether there is defective appearance or not.
- 5) Check the accessories with packing list.
- 6) Remove the fixing bolt and fixing feet that are at the bottom of the machine, push the machine, let the front-wheel drive fall to the ground, and then take

out the wooden base, let the four wheels grounded. (Directly lift the machine to the ground or on the table if the machine is table type)

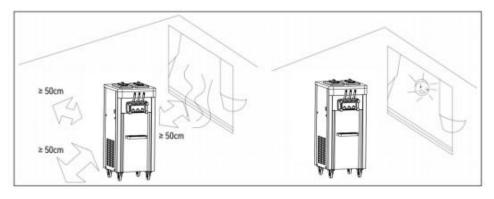
TIPS:When first time using the machine, if there remains liquid residue in the cylinder.It'normal liquid residue caused by ex-factory cleaning and won't affect machine performance and its service time.If this causes any inconvenience, we feel sorry for that and thank you for your understanding.

7) The surface is protected by a plastic film and should be removed before use.

#### **B**、Installation

## 1)SELECTING LOCATION

- a Place the machine on a level counter that is stable and strong enough to safely support its weight.
- b. Place the machine in a location that allows adequate space at the back and each side for proper ventilation. Keep 50cm space from all sides of ventilation. The machine should shade from the sun and should not be located too close to the units that radiate excessive heat.



c. install the handle and drip tray through the sticker and exploded diagram

## 2)POWER SUPPLY

a. Select the proper power supply according to the voltage and power on the nameplate.



**Caution:** a.For safety, ensure the ground connection is in good condition.

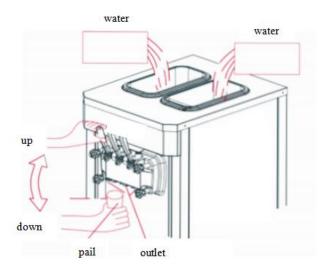
b.All the exterior wires and other appliances must confirm with national standard.

# C. Testing Running

- 1) Connect the machine to power supply and you will hear "Beep", all the graphic patterns on the screen will be lighted up and then the graphic patterns will extinguish, machine enters "Standby" mode.
- 2) Press "Clean", the corresponding indicator will be lighted up and at the same time you will hear the sound of beater system working. Press the "Clean" button again, beater system will stop.
- 3)Press "Auto", the corresponding indicator will be lighted up and the beater system will start working. After 3 seconds, the cooling system will also start working.

# D. Clearing & Sterilizing

- Step 1: Prepare 5-6 liters of warm water, mix with food detergent according to manufacture's specifications. And this is the sterilizing solution.
- Step 2: Pour the solution into the hopper While the solution is flowing into the freezing cylinder, brush and clean the mix hopper.
- Step 3: Press the key of "clean", and let the machine running for about 5 minutes.
- Step 4: Place an empty pail beneath the draw spout and push down the draw handle. Draw off all solution.
- Step 5: Repeat this operation for 2-3 times with water only.





**Notice:** a.The temperature of the sterilizing solution can not overpass  $60^{\circ}$ C, or else it will damage the spare parts.

B.Draw off all the water in the hopper after clearing, or else it will damage the beater while the compressor is running.

C.While press the key of "clean", pay attention to the indicator light in order to avoid pressing the wrong key.

## E. Install Feed Tube

Note: Please choose the following appropriate installation method according to the type of feeding components of the model you purchased.

## **Feed Tube Installation**

a. Place the sealing ring in the groove of the feed joint. Use a small amount of Vaseline to lubricate it during installation to facilitate installation. b.Insert the holed end of the feed tube into the feed hole of the mix hopper. Normally

Use to expand the ice cream; if necessary, the feed tube can be installed in reverse.

To prevent the mix in the barrel from flowing into the refrigeration cylinder. to achieve adjusted ice cream overrun rate.

•		
1	Feed Tube O-ring	
2	Feed Tube	
3	Feed Hole	3

# **Operation Instruction**

# A. Key Instruction

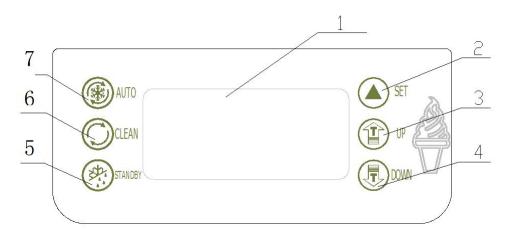


Figure.2

1.display screen	5.standby key
2.set key	6.Clean key
3.adjust key(up)	7.Auto key
4.adjust key(down)	

# ♦SET KEY(UP / DOWN)

#### a set hardness level:

When the machine is ready mode, press "UP" or "DOWN" key for more than 2 seconds then the "SET" word on the displayer flashes and the number shows the setted level of hardness. For example, if the displayer shows "02" it means the current setting level is 2. The stiffness will increase one level each time that the "UP" or "DOWN" key is pushed. It circulate from "01" to "10"

(01(soft)-02(hard)-03(harder)-----10(hardest)-01(soft))



# Suggest keep the default number in first time use

# b, set parameters:

Machine in "standby"mode, press "ⓐ" and hold for 5 seconds,the "SET" window displays "P1" icon(Periodic Restarting Time Seeting), Press" ⑥", the window will display "05"(The variable range is from "5~15" minutes, press"UP" and "DOW" can change the setting volume)



Continue pressing "🍛" key for two times, every time operation can change the icon display on the window. And when each icon appears,by pressing "🍛" key for one time to change the setting you want. (Volume can be changed by pressing "UP" and "DOWN")

Icon	Implication	Variable Range
P1	Periodic Restarting Time Seting	Range: 5~15 minutes
P2	Stop Delay of compressor	Range:5~30 seconds
C1	Air Pump Working Time Seting	Range:1~30 seconds
C2	Air Pump Off-Working Time Seting	Range:1~30 seconds
P8	Pre-Cooling temperature of the	Dango:1-:15°C
Po	hopper	Range:1~15℃
P9	Pre-Cooling temperature of the	Pango:1-:15°C
79	cylinder	Range:1~15℃

Press "🎱", the machine will enter circulatory volume setting. Without any operation in ten seconds, setting volumes will be automatically saved and back to the standby mode.

#### **◆CLEAN KEY**

Press clean key "O", the "CLEAN" icon light and the beater starts to work. It will be closed when you press it again.



#### **◆STANDBY KEY**

Press "⑤", "STANDBY" key are on, the display hardness percentage display window shows the cylinder temperature, the display "SET" display window shows the temperature of the hopper.



#### **◆AUTO KEY**

Press auto key, "Cool" icon will light. The hopper is controlled by setting temperature. It will stop when the temperature is less than the setting value, and it will start again if the tempreature in hopper raise for  $2^{\circ}$ C. The compressor for cylinder will stops when the hardness value reach 99, after 15 seconds the beater motor stops. The beater motor will starts again when the time goes for setting value(cycle time to restart for machine). After 20 seconds the compressor starts.



#### **◆PROTECTION FUNCTION**

the screen show "NL"	belt creep or electrical machine lost speed
the coroon about " "	approach switch breakdown or mixing electrical
the screen show ""	machine is not working
the screen show "Cb"	ejection of compact switch continue on over 1
the screen snow CD	minute
the screen show "HH"	System high voltage protection
the screen show "LL"	The temperature setting value of Left or right jar
the screen show LL	is 0 or sensor is open circuit
the screen show "RH"	The temperature is over 60 ℃ or sensor is
the screen show Rh	open circuit
the screen show "RL"	The temperature is low -16 $^{\circ}\!$
the screen show RL	open circuit
the screen show "bb"	enter into retain freshness state
the screen show "CL"	incomplete filling alarm function:

# TO solve the problem refer to the Trouble shooting guide

# **B**、Make Ice Cream

# 1)MAKE SURE THE MACHINE IS CLEAN AND SANITIZED BEFORE MAKING ICE CREAM.

- a. Prpare some sanitizing solution with warm water(temperature between  $50^{\circ}$ C and  $60^{\circ}$ C), pour it into the hopper and clean the wall of hopper.
- b. Turn on the power switch,and then press " and operate for 5 minitues.
- c. Put an empty pail under the dispensing door, Pull down the handle for 3

seconds, and then return back by hand. Repeat it in this way for 6 times to clean the mix pump assembly thoroughly.

- d、Draw out all sanitizing solution from machine and turn off " © ".
- e. Take off the 4 screws from dispensing door, then remove the dispensing door assembly. Disassemble it, and put them into the sanitizing solution to clean thoroughly. And then assemble them together and put it on the machine.
- f. Pour some clean water into the hopper and repeat to rinse it for several times.
- g. Use clean towel to wipe water off dispenser door.

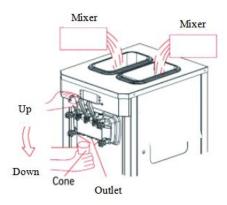
# 2)PREPARE THE MIXER

Prepare the ice cream mixer as the instruction of your purchased ice cream powder or liquid mixer. Make sure the liquid mixer without any impurities or particulate. And keep it for 15 minutes or keep it into the freezer.

## 3)MAKE ICE CREAM

Notice: When you select another new ice cream mixer to make ice cream, please set the hardness level to "02" to make ice cream. And adjust the hardness level properly as dispensed ice cream.

- a. Pour half fresh mix into the hopper.
- b. Press " , unit the inlet hole of pump cylinder without bubble. It's not good for ice cream shape if you don't operate in this way.
- c Add more ice cream mixer into the hopper,put the hopper cover on..Press " with a start operation. The number on the digital displayer will rise up during operation. When the number reach "99", the ice cream in the freezing cylinder is ready for serve.
- d. Dispening ice cream. Put a cone or other containern under the dispenser door, pull down the handle to get ice cream. Then push it back after dispensing.



e. Clean the machine after daily work. Dispensing all the ice cream in the freezing cylinder and mixer in the hopper. Clean and sanitize machine as above instrouction.

# Use & Maintenance

Different machines must be used and maintained according to their different using conditions and environment conditions.

# A. Washing Refrigeration Cylinders

Clean the refrigeration cylinders once everyday for a longer useful life and for the health of customers.

- 1)Press "O" key to exhaust all the remaining slurry in the beverage containers and refrigeration cylinder, then click "O" key ,the machine will stop;
- 2)Take the right amount of food detergents, make up disinfecting solution according to it's instruction with warm water, then put the solution into each bucket;
- 3)Press the "O" key, after the machine stirring about 5 minutes, discharge

the disinfecting solution, followed by washing with water 2~3 times, then stop the machine;

- 4)Turn off the power, take apart and wash the parts.
- a . Unscrew the four fastening screws in front of the dispenser door, remove the dispenser door;
- b. Remove the components as follow: pin of handle, handle, piston, O-ring for piston and O-ring for dispenser door from the dispenser door;
- c. Draw the beater from the refrigeration tank, then remove the gasket for beater.

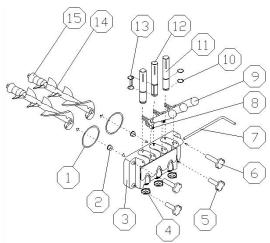


Fig.3 A

1.O-ring for dispenser		
door	6.upper bolt	11.piston
2. bearing sleeve for	7.pin for handle	12.middle piston
beater	8.screw for handle	13.O-ring for piston
3.dispensing door	9.handle	14.beater
4.modeling cap	10.O-ring 20X2.65	15. O-ring for beater
5.down bolt		

- d. Put the components into disinfecting solution to clean, check the bearing sleeve for beater, O-ring for dispenser door, O-ring for beater and O-ring for piston, if they are worn oldly, they should be replaced;
- e . After cleaning, lubricate the parts with vaseline, then install the parts according to the method of taking apart.

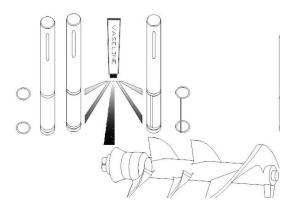


Fig.4

Notice: Before installing the piston, O-ring for piston, beater and bearing sleeve for beater, you should lubricate vaseline (lubricating vaseline onto the O-ring for beater, do not onto the beater's end), using the vaseline frequently can extend the service life of components.

# **B**、Cleaning Machine Cabinet

Keep the machine cabinet clean, use wet towel to clean the cabinet, and do not flush the machine with water directly.

# C. Cleaning Condenser

After be used over a period of time, the condenser maybe thick with dust, and this will effect radiate heat and cause refrigeration difference, so it needs periodic cleaning (every half year)



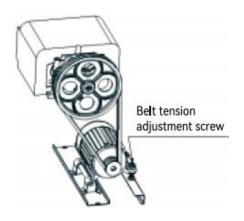
## Cleaning methods:

- Step 1: Disconnected the main power switch.
- Step 2: Remove the back panel and side panels.

Step 3: Clean dust with tools such as vacuum cleaner, high-pressure air and hairbrush, be careful while cleaning to avoid damaging the fins of the condenser.

# D、Belt Adjustment

After be used over a period of time, the belt of the machine maybe elongated, so it needs to be adjusted. Disconnected the main power of the machine, remove the back panel and side panels, adjust the tension bolt and make sure the belt is in appropriate tension.



# **Trouble shooting guide**

Problems	Probable cause	Remedy
Machine	Machine not plugged into the wall receptacle	Plug machine in
does not run	The short-circuiting switch is open	Restart it after it was repositioned
	Protect circuit	Remove the trouble
Machine in clean	The connecting wire is unfastened	Check and fasten the wire.
position does not	The beater motor broke	Repair or change the beater motor
run	Mini circuit breaker was	Find and solve the problem then
Turi	broken.	reposition it
Machine in auto	The wire of function switch is unfastened.	Check and fasten the wire.
position does not run	There is some problem with control panel.	Change the control panel.
	Low voltage	Solve the problem of low voltage
Communes	Contactor broke	change contactor
or does not run	The relay of the compressor broke	Change the control panel.
	There is some problem with control panel.	Change the control panel.

	The self-protection of	
	the compressor	Find and solve the problem
	because of overload.	·
	The compressor broke	Change the compressor
	The capacitor of the	Change the canceiter
	compressor broke	Change the capacitor
	Leakage of the	Find and repair the leak in the
Machine	refrigerant	pipe, then vacuum and recharge
do not	Temgerant	the refrigerant
freeze	Electrical valve broke	Change the electrical valve
down	Fan motor do not run	Repair or change the fan motor
down	The capacitor of the fan	Chang the capacitor of fan motor
	motor broke	Chang the capacitor of fair motor
	The set point is too low	Increase the set point
Machine	There is some problem	Change the control panel
non-stop	with control panel.	Change the control panel
Hon-stop	Refrigeration difference	Check and repair the refrigerating system
	Low voltage	Solve the problem of low voltage
The relay	There is some problem	Change the control panel
is not	with control panel.	Change the control panel.
stable	The touch point of the	Remove the touch point or
	contact switch broke.	change the contact switch.
	The proportion of mix is	
Product	incorrect, and causes	Make up a proper proportion of
does not	the refrigeration	mix.
dispenser	difference	
	No mix in the hopper	Pour the mix into the hopper

	Limit switch broke or the	Change the switch or fasten the
	tie wire is unfastened.	wire
	The belt is unfasten or skid around	Change or adjust the belt
	The bearing sleeve or	Change the bearing sleeve or the
	the beater shaft worn	beater shaft.
The	The proportion of the	Compound the mix according to
product	formula is wrong	the formula given by the supplier.
too soft	The set point is too low	Increase the set point
	Draw pieten leeking	Reassemble or change the
	Draw piston leaking	O-ring.
Lookogo	Dispenser door leaking	Tighten the screws or change the
Leakage		D-ring
	Drin tube looking	Fix well or change the Gasket for
	Drip tube leaking	beater
		Stop the machine, solve the
	Low voltage protection	problem and restart 5 minutes
		later.
Warm	Character and discount from	Stop the machine, solve the
rings	Stop working for protection	problem and restart 5 minutes
	protection	later.
	The limit switch can not	Push down the handle and let the
	return to normal	limit switch return to normal.
Nixie tube display "NL"	The belt skid or the motor lose speed	Adjust or replace the belt, solve the fault of motor

Nixie tube display ""	The proximity switch deflect or broke	Adjust or replace proximity switch
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# Schematic wiring diagram

- Technology parameters are on the nameplate
- The electrical schematic diagram is on the board inner

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